



Curly Flat

March 2010

No. 20

VINE TO WINE

Releasing ...

2008 Williams Crossing Chardonnay
2008 Williams Crossing Pinot Noir
2009 Curly Flat Pinot Grigio

**Williams Crossing -
New Clothes, Same Personality**

The 2008 Williams Crossing wines are the first wines to feature the new artwork. The changes were a response to feedback from customers that the label needed to:

- ◇ Identify the WX wines as part of the Curly Flat stable, hence it is now “Williams Crossing By Curly Flat”
- ◇ Remove any confusion as to the origin of the grapes – unlike Curly Flat, the Williams Crossing (WX) label did not say “estate grown”, yet all the grapes come from Curly Flat
- ◇ Convey the message that the WX wines are “almost Curly Flat” quality
- ◇ Signify the biodynamic origins of the grapes.

Comments on the 2008 Williams Crossing wines

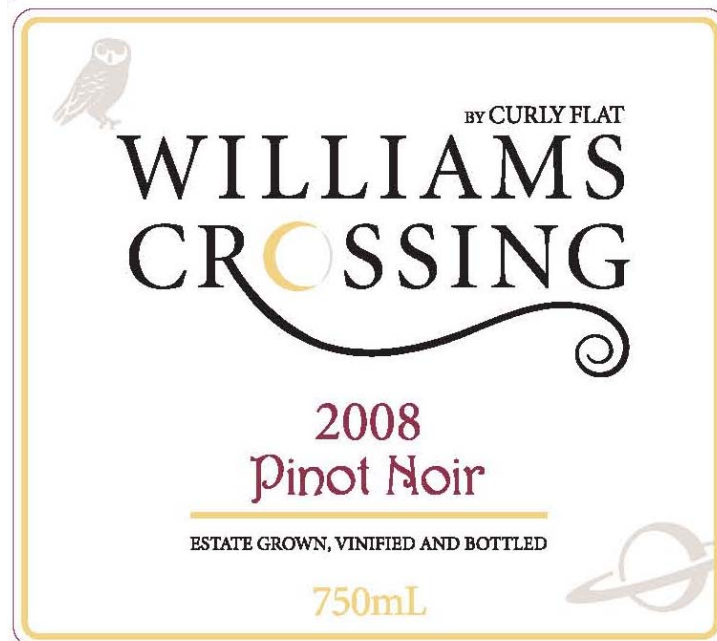
In 2008 the Romsey / Lancefield sub-region of the Macedon Ranges again demonstrated its status as mainland Australia’s coolest wine sub-region. Southern Australia sweltered with temperatures soaring into the 40s in mid February. Remember Adelaide’s 16 consecutive days above 35°C, with a similar story in Melbourne? Many wines from 2008, most in fact, are rather high in alcohol.

Our wines benefited from the Lancefield climate with cool summer nights. The 2008 Williams Crossing wines are subtle and refined, with moderate alcohol – the Chardonnay with 12.4% and the Pinot with 12.6%.

The refinement of these wines is aided by our first use of cross-flow filtration. This process is gentler on the wines which then drink well at an earlier date.

**Williams Crossing or
Curly Flat?**

What is a Williams Crossing Wine? All our wines are grown at Curly Flat, and are intended to be Curly Flat – Pinot Noir and Chardonnay. After one year in oak, each barrel is assessed and scored by a panel – Phillip, Matt and Ben who are our winery team, plus our external consultant, Robert Paul. The barrels that attain the Curly Flat Benchmark have greater varietal intensity, texture and palate line and length. The Williams crossing wine is released younger, spending less time in oak. They often have more primary fruit characteristics. Williams Crossing wines have natural acidity and will benefit from bottle age. Great value wines!



**The story behind the
Williams Crossing
name**

Not all will know the origins of the Williams Crossing name. First and foremost, the Williams Crossing name is a recognition of the very significant impact and input of our viticulture mentor, Laurie Williams. Laurie was a pioneer of wine growing in the Macedon Ranges, and some of you may have been lucky enough to have tasted his Flynn & Williams Cabernet. Another influence on choosing the Williams Crossing name, was that the maiden names of the

mothers of both Jenifer and Phillip was Williams. And lastly, it recognises the contribution of Sydney artist, William Hughes, who developed the Curly Flat artwork. A crossing of Williams!

2009 Curly Flat Grigio

Pinot Gris/Grigio is related to Pinot Noir, and hence is suited to cool regions: Two regions that stand out are Mornington and Macedon Ranges. It was with delight that we read James Halliday's review of our 2008 Pinot Grigio, wherein James said "...more texture and structure than usual, and the finish, while long, is bone dry. A serious wine." (James Halliday's 2010 Wine Companion)

Our 2009 Grigio continues along similar lines as the 2008, but as with all our 2009 wines – there isn't much of it, with only eighty dozen produced. With such limited supply, 2009 Pinot Grigio is available to our private clients with a limit of six bottles.



Last chance to secure some 2005 Curly Flat Pinot Noir

As you may be aware, we attempt to hold back some wines so that a 'History Pack' is available, particularly for new clients. History packs feature three bottles – the current release and a bottle from each of the two prior vintages. For a couple of years we have not been able to do History Packs as we sold out of the earlier vintages. We are trying to correct that and hope to release History Packs when we release the 2007 Curly Flat Pinot Noir next month. Before we 'lock up' stock for the history packs, some 2005 Pinot Noir is still available, but again, with a limit of six bottles.

New website coming soon

A remodelled website is being designed. As soon as vintage is over, we will focus our attention of getting the new website up and operational. Our existing website is www.curlyflat.com.

Visiting Curly Flat

Our cellar door is open for tastings between 1 pm and 5 pm on weekends and public holidays. To visit at other times, phone 03 5429 1956 – there is usually someone to show you wines at Curly Flat outside cellar door hours.

We aim to provide a very special tasting experience. In an effort to have sufficient staff on hand, groups of 8 or more are asked to make an appointment even if you plan to visit during cellar door hours.

2007 Curly Flat Pinot released soon with vertical tasting lunch

From this year we will host lunches and dinners to celebrate the release of our Curly Flat Pinot. Our Vintage Hall will be the venue for a release lunch on Sunday 11 April and dinner on Saturday 17 April which will feature Curly Flat Pinot Noir from vintages 2007, 2005, 2003, 2001 and 1999. Chef, Tiffany Richards of Fins Restaurant in Kingscliff will prepare a 4 course Pinot friendly feast for no more than 40 people at each event. Places will fill quickly so make your reservation by phoning 03 5429 1956. We hope to arrange some Pinot release dinners with the vertical of vintages in Melbourne and Sydney – keep an eye on the website for details.

There will be similar release events for Curly Flat Chardonnay around September.

Vintage 2010 has begun!

A couple of weeks back we were starting to doubt that there would be a Vintage 2010, as rain and hail gathered to challenge us. Fortunately the hail went around us, but only just. The rain, however, fell like it hasn't done in more than a decade – 106mm in four days. This recent rainfall will benefit the vines for next year.

The first of the Pinot Noir was harvested on Tuesday, 16 March – being the earliest we have ever harvested. We are now almost a month earlier that we were a decade ago. The first of the Chardonnay came in on the 17th. Both varieties are showing great potential, and we are excited. After last year's crop being down 60%, we were hoping to get back to normal production levels. That prospect is looking good – but the really exciting development is the overall vineyard health. This is due to a whole range of changes that result from our move to biodynamic farming – natural farming.

Lancefield & Romsey Vintage Weekend

Ten Lancefield and Romsey wine producers open their cellar doors on the weekend of 22 and 23 May. Many of these local producers are rarely open to the public so this a great opportunity to try some hidden gems. We will be open from 11am to 5 pm on that weekend and will serve antipasto plates.

Yertle and Rex

Curly Flat has adopted Yertle the turtle shell cat and Rex the aged Kelpie from Woodend Pets Haven. Both seem to appreciate that they were rescued from "extinction" and repay us by being productive members of the Curly Flat team. Yertle allows no mice in the winery. Rex alerts us to incoming cellar door visitors and is "protector" of Jeni. Trish at Woodend Pets Haven works tirelessly to rescue abandoned animals and to place them in loving homes.

